



## MWCF25

Gebrauchsanweisung

Instruction for use

Mode d'emploi

Gebruiksaanwijzing

Istruzioni per l'uso



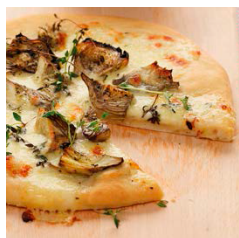
Brugsanvisning

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Instrucciones para el uso



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Instrucțiuni de utilizare

Инструкция по эксплуатации

تعليمات وكيفية الاستعمال

Қолдану бойынша нұсқаулық

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# Whirlpool

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# INSTALLATION

## -PRIOR TO CONNECTING

Position the oven at a distance from other heating sources. For sufficient ventilation there must be a space of at least 30 cm above the oven.

The microwave oven shall not be placed in a cabinet. This oven is not intended to be placed or used on a working surface lower than 850 mm above the floor.

Check that the voltage on the rating plate corresponds to the voltage in your home.

Do not remove the microwave inlet protection plates located on the side of the oven cavity wall. They prevent grease & food particles from entering the microwave inlet channels.

Place the oven on a stable, even surface that is strong enough to hold the oven and the food utensils you put in it. Use care when handling.

Ensure that the space underneath, above and around the oven is empty to allow for proper airflow.

Ensure that the appliance is not damaged. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean the interior with a soft, damp cloth.

Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

Do not use extension cord:

If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

**WARNING:** Improper use of the grounding plug can result in a risk of electric shock. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the microwave oven is properly grounded.

## -AFTER CONNECTING

The oven can be operated only if the oven door is firmly closed.

Poor television reception and radio interference may result if the oven is located close to a TV, radio or aerial.

The earthing of this appliance is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

## IMPORTANT SAFETY INSTRUCTIONS

### READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

If material inside / outside the oven should ignite or smoke is emitted, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.

Do not leave the oven unattended, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.

**WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements inside the oven. Children less than 8 years of age shall be kept away unless continuously supervised.

The Microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.

Children should be supervised to ensure that they do not play with the appliance. Keep the appliance and its cord out of reach of children less than 8 years.

**WARNING:** Do not use your microwave oven for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.

**WARNING:** The door seals and the door seal areas must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.

Do not use your microwave oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.

## IMPORTANT SAFETY INSTRUCTIONS

The appliances are not intended to be operated by means of an external timer or separate remote-control system.

Do not leave the oven unattended if you are using a lot of fat or oil since they can overheat and cause a fire!

Do not heat, or use flammable materials in or near the oven. Fumes can create a fire hazard or explosion.

Do not use your microwave oven for drying textiles, paper, spices, herbs, wood, flowers or other combustible materials. Fire could result.

Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

Do not hang or place heavy items on the door as this can damage the oven opening and hinges. The door handle should not be used for hanging things on.

Metallic containers for food and beverages are not allowed during microwave cooking.

Care should be taken not to displace the turntable when removing containers from the appliance.

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## TROUBLE SHOOTING GUIDE

If the oven does not work, do not make a service call until you have made the following checks:

- The Turntable and Turntable Support is in place.
- The Plug is properly inserted in the wall socket.
- The Door is properly closed.
- Check your Fuses and ensure that there is power available.
- Check that the oven has ample ventilation.
- Wait for 10 minutes, then try to operate the oven once more.
- Open and then close the door before you try again.

This is to avoid unnecessary calls for which you will be charged.

When calling for Service, please give the serial number and type number of the oven (see Service label).

Consult your warranty booklet for further advice.

If the mains cord needs replacing it should be replaced by the original mains cord, which is available via our service organization. The mains cord must only be replaced by a trained service technician.

**WARNING:** Service only to be carried out by a trained service technician. It is hazardous for anyone other than a trained person to carry out any service or repair operation, Which involves the removal of any cover, which gives protection against exposure to microwave energy.

Do not remove any cover.



**CAUTION:** Hot surface.

## PRECAUTIONS

### - GENERAL

This appliance is intended to be used in household and similar applications such as :

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses;
- By clients in hotels, motels and other residential environments;
- Bed and breakfast type environments.

No other use is permitted (e.g. heating rooms).

The appliance should not be operated without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.

The ventilation openings on the oven must not be covered. Blocking the air intake or exhaust vents may cause damage to the oven and poor cooking results.

If you practice operating the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

Do not store or use this appliance outdoors.

Do not use this product near a kitchen sink, in a wet basement, or near a swimming pool, or similar.

Do not use the cavity for any storage purposes.

Remove wire twist-ties from paper or plastic bags before placing bag in the oven.

Do not use your microwave oven for deep-frying, because the oil temperature cannot be controlled.

Use hot pads or oven mitts to prevent burns, when touching containers, oven parts, and pan after cooking.

### -LIQUIDS

E.g. beverages or water. Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.

To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

### - CAREFUL

After heating baby food or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving. This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.

Always refer to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol. Ensure the Lid and the Teat is removed before heating!

# ACCESSORIES

## GENERAL

There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking.

When you put food and accessories in the microwave oven, ensure that they do not come in contact with the interior of the oven.

This is especially important with accessories made of metal or metal parts.

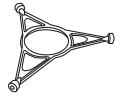
If accessories containing metal comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

Always ensure that the turntable is able to turn freely before starting the oven. If the turntable isn't able to turn freely you should use a smaller vessel.

## Turntable Support

Use the Turntable Support under the Glass Turntable. Never put any other utensils on the Turntable Support.

- Fit the Turntable Support in the oven.



## Glass Turntable

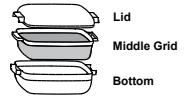
Use the Glass Turntable with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

- Place the Glass Turntable on the Turntable Support.



## STEAMER

To steam cook food using the dedicated function (STEAM). Place the food on the middle grid when cooking food as fish and vegetables. Do not use the middle grid when cooking food as pasta, rice or beans. Always place the Steamer on the Glass Turntable.



## WIRE RACK

Use the high Wire Rack when cooking with Grill or Combi grill.

Use the low Wire Rack when cooking with Forced Air or Combi Air.



## CRISP PLATE

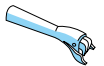
Place the food directly on the Crisp Plate. The Crisp Plate may be preheated before use (max. 3 min.). Always use the Glass Turntable as support when using the Crisp Plate.

Do not place any utensils on the Crisp Plate since it will quickly become very hot and is likely to cause damage to the utensil.



## CRISP HANDLE

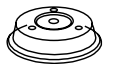
Use the Crisp Handle to remove the hot Crisp Plate from the oven.



## PLATE COVER (accessory sold separately)

The Cover is used to cover food during cooking and reheating with microwaves only and helps to reduce spattering, retain food moisture as well as reducing the time needed.

Use the cover for two level reheating.



## MAINTENANCE & CLEANING

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

Do not use metal scouring pads, abrasive cleansers, steel-wool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a cloth with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.

At regular intervals, especially if spill overs have occurred, remove the turntable, the Turntable Support and wipe the base of the oven clean.

Use a soft and damp cloth with mild detergent to clean the interior surfaces, front and rear of the door and the door opening.

Do not use steam cleaning appliances when cleaning your microwave oven.

The oven should be cleaned regularly and any food deposits removed.

Cleaning is the only maintenance normally required. It must be carried out with the microwave oven disconnected.

Do not spray directly on the oven.

This oven is designed to operate with the turntable in place.

Do not operate the microwave oven when the turntable has been removed for cleaning.

Do not allow grease or food particles to build up around the door. For stubborn stains, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

This product offers an **AUTO CLEAN** function, which allows for easy cleaning of the microwave cavity. For more details, please refer to the **AUTO CLEAN** section on page 26.

The Grill element does not need cleaning since the intense heat will burn off any splashes, but the ceiling beneath it may need regular cleaning. This should be done with a soft and damp cloth with mild detergent.

If the Grill is not used regularly, it should be run for 10 minutes a month to burn off any splashes, in order to reduce the risk of fire.

### CAREFUL CLEANING:

The Crisp Plate should be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring cloth and a mild cleanser.

Always let the Crisp Plate cool off before cleaning.

Do not immerse or rinse with water while the Crisp Plate is hot. Quick cooling may damage it.

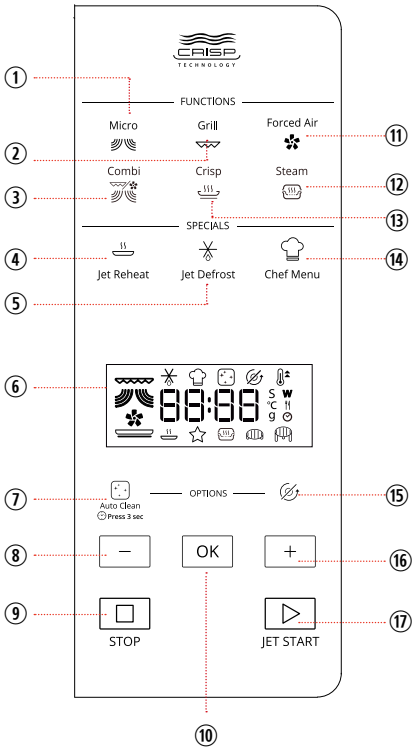
Do not use steel-wool pads. This will scratch the surface.

### DISHWASHER SAFE:

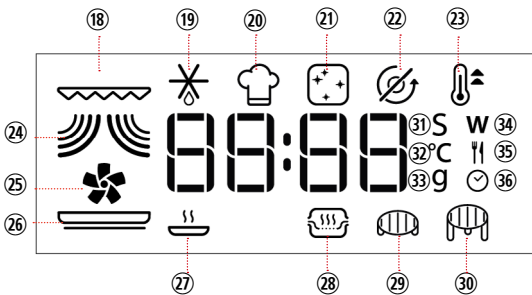
- Turntable Support
- Wire Rack
- Crisp Handle (accessory sold separately)
- Glass Turntable
- Steam Accessory



# CONTROL PANEL



- 1 Microwave button
- 2 Grill button
- 3 Combi (Combi Grill / Combi Air) button
- 4 Jet Reheat Menu button
- 5 Jet Defrost Menu button
- 6 Display
- 7 Auto clean / Clock button
- 8 Minus button
- 9 Stop button
- 10 OK button
- 11 Forced Air button
- 12 Steam button
- 13 Crisp button
- 14 Chef menu button
- 15 Stop Turntable button
- 16 Plus button
- 17 Jet Start button



- 18 Grill icon
- 19 Jet Defrost Menu icon
- 20 Chef Menu icon
- 21 Auto Clean icon
- 22 Stop Turntable icon
- 23 Pre-heat icon
- 24 Microwave icon
- 25 Forced Air icon
- 26 Crisp icon
- 27 Jet Reheat Menu icon
- 28 Steam Menu function icon
- 29 Low rack icon
- 30 High rack icon
- 31 Seconds icon
- 32 Temperature icon
- 33 Weight / Portions selection
- 34 Microwave power (Watt)
- 35 Food Type selection
- 36 Clock setting / Time selection



## STAND-BY MODE

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The oven is in Stand-by mode when the clock is displayed (or, if the clock has not been set, when the display will show “:”).



## START PROTECTION / CHILD LOCK

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This automatic safety function is activated one minute after the oven has returned to “Stand-by mode”. When the safety function is active the door must be opened and closed in order to start the cooking, otherwise the display will show “door”.

*door*



## PAUSE OR STOP COOKING

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To pause cooking:

The cooking can be paused to check, turn or stir the food by opening the door. The setting will be maintained for 5 minutes.

To continue cooking:

Close the door and press the Jet Start button ONCE. The cooking is resumed from where it was paused.

If you don't want to continue cooking you can:

Remove the food, close the door and press the Stop button.

When the cooking is finished:

The display will show the text “End”. An acoustic beep will signal once a minute for 10 minutes, this is normal behaviour intended for cooling the product.

Depending on the product, the cooling fan or the internal lamp may continue to operate.

If desired, simply press the STOP button or open the door to cancel the signal and stop the cooling time.

Please note that reducing or stopping this programmed cooling cycle will not have a negative impact on the functioning of the product.

Note: The oven will only hold the settings for 60 seconds if the door is opened and then closed after the cooking is finished.



## ADD / STIR / TURN FOOD

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Depending on the selected function, it could be needed to stir / turn food during cooking. In these cases the oven will pause cooking and it will ask you to perform the needed action.

When required, you should:

- 1 Open the door.
- 2 Add / Stir / Turn the food (depending on the required action).
- 3 Close the door and restart by pressing the Jet Start button.

Note: if the door is not opened within 2 minutes since the request to Stir or Turn the food, the oven will continue the cooking process (in this case the final results may not be the optimal ones).



# CLOCK



To set the Clock of your appliance:

- 1 Press & hold the Auto Clean/Clock button for 3 second.
- 2 Press the Plus/Minus buttons to set the hours.
- 3 Press the OK/Jet Start. The minutes will start blinking.
- 4 Press the Plus/Minus buttons to set the minutes.
- 5 Press the OK/Jet Start button. The clock is set.

**Note:**

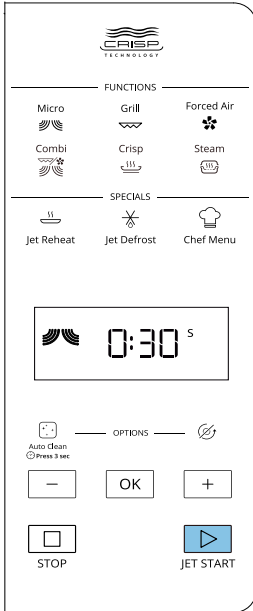
The first time the appliance is plugged in (or after a power failure), the product will automatically enter the Clock Setting mode; in this case, please follow the above procedure starting from step No.2.

## Tips and suggestions:

- If the clock has not been set after plug in, the clock will show "12:00".
- During the setting of the clock, if you press the Stop button or if the setting is not completed after a long time, the oven will exit from setting mode and the setting will be invalid, the display will show ".".



## JET START



This function allows to start the Microwave function at maximum power (800 watt) for 30 seconds, simply pressing the Jet Start button. It is suggested for quick reheating of food with a high water content such as clear soups, coffee or tea.

**1** Press the Jet Start Button.

**Pressing the Jet Start button the Microwave function will start at maximum microwave power (800 Watt) for 30 seconds.**

Each additional pressing will increase the cooking time of 30 seconds.

If you have already selected a cooking function (e.g.: Grill), press Jet Start to start the selected function.


### **i** Tips and suggestions:

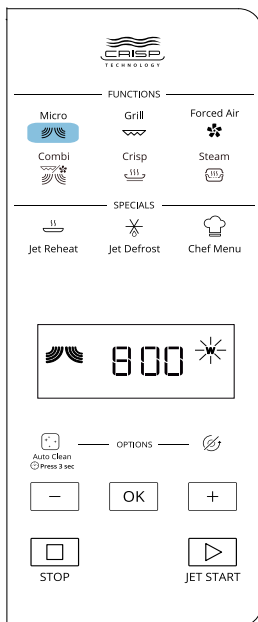
- It is possible to change the power level and the duration time even after the cooking process has been already started. To adjust the power level, simply press the Microwave button repeatedly. To change the duration time, please press the Plus/Minus buttons, or press the Jet Start button to increase the duration time of 30 seconds.



# MICROWAVE

Microwave function allows to quickly cook or reheat food and beverages.

Suggested Accessory:  Plate Cover (sold separately)



- 1 Press the Microwave button. The maximum power level (800 W) will be shown on the display and the watt icons starts blinking.
- 2 Press Plus/Minus buttons to set the power.
- 3 Press the OK button to confirm.
- 4 Press Plus/Minus buttons to set the cooking time.
- 5 Press the OK/Jet Start button. The function will start.

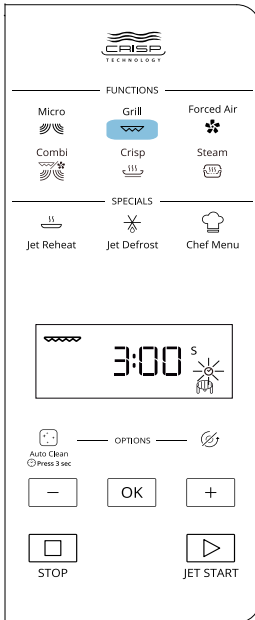
Once the cooking process has been started:

- To adjust the power: press the Microwave button then press the Plus/Minus button to adjust the value.
- To increase time/decrease time: press the Plus/Minus buttons, or press Jet Start button to increase the cooking time of 30 seconds.

POWER	SUGGESTED USE:
800 W	Reheating of beverages, water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
650 W	Cooking of fish, meat, vegetables etc.
500 W	More careful cooking e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	Simmering stews, melting butter.
160 W	Defrosting.
90 W	Softening ice cream, butter and cheeses. keep warming.



## GRILL



This function uses a powerful quartz grill to brown foods, creating a grill or a gratin effect.

Grill function allows to brown foods like cheese toast, hot sandwiches, potato croquettes, sausages, vegetables.

Dedicated accessory:  High Rack

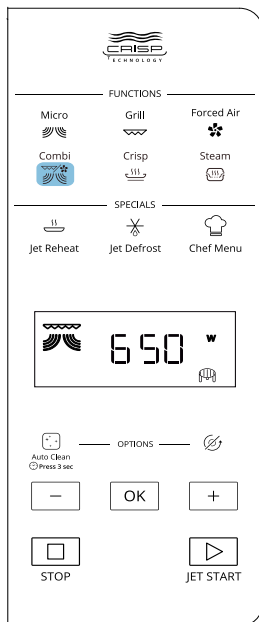
- 1 Press the Grill button.
- 2 Press Plus/Minus buttons to set the cooking time.
- 3 Press the OK/Jet Start button. The function will start.

### Tips and suggestions:

- For food like cheese, toast, steaks and sausages, place food on the high Wire Rack.
- Ensure that the utensils used are heat resistant when you use this function.
- Do not use plastic utensils when grilling. They will melt. Items of wood or paper are not suitable either.
- Be careful, not to touch the ceiling beneath the grill element.



## COMBI GRILL (MICROWAVE + GRILL)








This function combines Microwave and Grill heating, allowing you to cook gratin in less time.

Dedicated accessory:  High Rack

- 1 Press the Combi button.
- 2 Press the Plus/Minus buttons to **select "1"** and press the OK Button to confirm.
- 3 Press Plus/Minus buttons to set the Microwave power (see the table below).
- 4 Press the OK button to confirm.
- 5 Press Plus/Minus buttons to set the cooking time.
- 6 Press the OK/Jet Start button. The function will start.

Once the cooking process has been started:

- To adjust the power: press the Microwave button then press the Plus/Minus button to adjust the value.
- To increase time/decrease time: press the Plus/Minus buttons, or press Jet Start button to increase the cooking time of 30 seconds.

POWER LEVEL	SUGGESTED USE:
650 W	 Vegetables
500 W	 Poultry
350 W	 Fish
160 W	 Meat
90 W	 Gratined Fruit

### Tips and suggestions:

- Do not leave the oven door open for long periods when the Grill is in operation, as this will cause a drop in temperature.
- If you cook large gratins which require stopped turntable rotation, then turn the dish after approximately half the cooking time. This is necessary for getting colour on the whole top surface.
- Ensure that the utensils used are microwave safe and heat resistant when you use this function.
- Do not use plastic utensils when grilling. They will melt. Items of wood or paper are not suitable either.
- Be careful, not to touch the ceiling beneath the grill element.
- If you cook large food such as poultry, please use microwave and oven safe dish, put the dish on turntable directly.



## FORCED AIR



This function allows you to obtain oven-baked dishes. Using a powerful heat element and fan, the cooking cycle is just like that of a traditional oven. Use this function to cook meringues, pastry, cakes, soufflés, poultry and roast meats.

Dedicated accessory:  Low Rack

- 1 Press the Forced Air button.
- 2 Press Plus/Minus buttons to set the temperature.
- 3 Press the OK button to confirm.
- 4 Press Plus/Minus buttons to set the cooking time.
- 5 Press the OK/Jet Start button. The function will start. The Forced Air icon will blink as soon as the set temperature will be reached.

Once the cooking process has been started:

- To adjust the temperature: press the Forced Air button then press the Plus/Minus buttons to adjust value.
- To increase time/decrease time: press the Plus/Minus buttons, or press Jet Start button to increase the cooking time of 30 seconds.

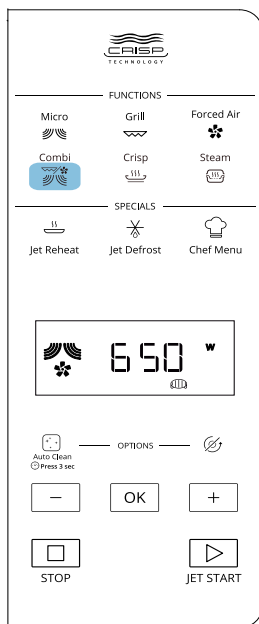
### Tips and suggestions:

- Use the low Wire Rack to put food on to allow the air to circulate properly around the food.
- Ensure that the utensils used are ovenproof when you use this function.
- You can use the Crisp Plate as a Baking Plate when you bake small items like cookies and muffins. Place the plate on the low Wire Rack.





## COMBI AIR (MICROWAVE + FORCED AIR)



This function combines Microwave and Forced Air cooking, allowing you to prepare oven-baked dishes in less time. Combi Air allows you to cook dishes like roast meat, poultry, jacket potatoes, precooked frozen foods, fish, cakes and pastry.


Dedicated accessory:  Low Rack

- 1 Press the Combi button.
- 2 Press the Plus/Minus buttons to **select "2"** and press the OK button to confirm.
- 3 Press the Plus/Minus buttons to set the temperature and press the OK button to confirm.
- 4 Press the Plus/Minus buttons to set the Microwave power (see the table below) and press the OK button to confirm.
- 5 Press the Plus/Minus buttons to set the time.
- 6 Press the OK/Jet Start button. The function will start.




POWER LEVEL	SUGGESTED USE:
350 W	Poultry, Jacket potatoes, Lasagne & Fish
160 W	Roast meat & Fruit cakes
90 W	Cakes & Pastry

Once the cooking process has been started:

- To increase time/decrease time: press the Plus/Minus buttons, or press Jet Start button to increase the cooking time of 30 seconds.

 Tips and suggestions:

- Use the low Wire Rack to put food on to allow the air to circulate properly around the food.
- Ensure that the utensils used are microwave safe and ovenproof when you use this function.
- The below table shows some recipes you can prepare using the Combi Air function:

FOOD TYPE	PARAMETERS	WEIGHT	TIME	HINTS
 Whole chicken	200°C - 350W	1200g	60min	Place the chicken on the low rack. It is recommended to put a plate under the rack to collect any food that may drip.
 Sponge cake	180°C - 90W	700g	55min	Place the microwave and oven safe dish on turntable.
 Lemon cake	160°C - 90W	800g	55min	Place the microwave and oven safe dish on turntable.



This exclusive Whirlpool function allows for perfectly golden brown results both on the top and bottom surfaces of the food. Using both Microwave and Grill cooking, the Crisp Plate will rapidly reach the right temperature and begin to brown and crisp the food.

The following accessories are designed to be used with the Crisp function:  
 - the Crisp Plate  
 - the Crisp Handle (sold separately) to manage the hot Crisp Plate.

Use this function to reheat and cook pizzas, quiches, and other dough based food. It is also good for frying bacon and eggs, sausages, potatoes, french fries, hamburgers and other meats etc. without adding oil (or by adding only a very limited quantity of oil).

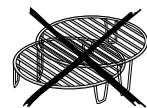
Dedicated accessories:  Crisp Plate  Crisp Handle

- 1 Press the Crisp button.
- 2 Press the Plus/Minus buttons to set the cooking time.
- 3 Press the OK/Jet Start button. The function will start.

Use only the provided Crisp Plate with this function. Other available Crisp Plates on the market will not give the correct result when using this function.

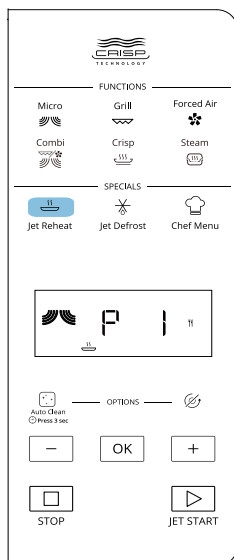
### Tips and suggestions:

- Ensure that the Crisp Plate is correctly placed in the middle of the Glass Turntable.
- The oven and the Crisp Plate become very hot when using this function.
- Do not place the hot Crisp Plate on any surface susceptible to heat.
- Be careful, not to touch the ceiling beneath the Grill element.
- Use oven mittens or the Crisp Handle when removing the hot Crisp Plate.
- Before cooking food that does not require a long cooking time (pizza, cakes...), we recommend to pre-heat the Crisp Plate 2-3 minutes in advance.






## JET REHEAT MENU








This function allows you to automatically reheat your dishes. Use this function to reheat: soup, sauce, chilled pizza, plated meal, beverage.

Suggested Accessory:  Plate Cover (sold separately)

- 1 Press the Jet Reheat Menu button.
- 2 Press the Plus/Minus buttons to set the food class (see the below table) and press the OK button to confirm.
- 3 Press Plus/Minus buttons to set the food weight.
- 4 Press the OK/Jet Start button. The reheating cycle will start. The duration of the function will be automatically calculated on the basis of the selected food and weight.

Note: after a certain time, the display could ask you to add / stir / turn the food for a better reheat. See "Add / Stir / Turn food" chapter on page 10.

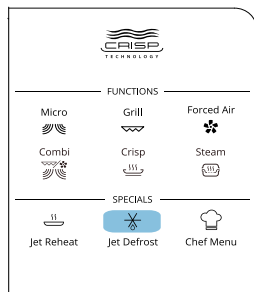
FOOD TYPE		WEIGHT	HINT
P1	 Soup	250 - 1000g	Cover the dish, leaving an air ventilation. Stir the food when prompted by the microwave. Allow to rest for 3 minutes before serving.
P2	 Sauce	250 - 1000g	Cover the dish, leaving an air ventilation. Stir the food when prompted by the microwave. Allow to rest for 3 minutes before serving.
P3	 Chilled pizza	200 - 600g	Remove the pizza from the package, arrange the pizza on a microwave safe dish. Stacking multiple pizzas is not recommended.
P4	 Dinner plate	250 - 350g	Cover the dish, leaving an air ventilation. Allow to rest for 3 minutes before serving.
P5	 Beverage	150ml - 600ml	Put a metal spoon in the cup to prevent over cooking.

### Tips and suggestions:

- Arrange the thicker, denser food to the center of the plate and the thinner or less dense food the outside of the plate.
- Place thin slices of meat on top of each other or interlace them.
- Due to food variability, the cooking duration is set on an average shape, we always recommend to check the internal doneness of food and in case prolong the cooking time to achieve proper doneness.
- Waiting 1-2 minutes before serving the reheated food will improve the results, especially for frozen food.
- Plastic foil should be scored or pricked with a fork, to relieve the pressure and to prevent bursting, as steam builds-up during cooking.
- Place food onto a microwave safe and heatproof dinner plate or dish.









## JET DEFROST MENU



This function allows you to quickly defrost food automatically. Use this function to defrost Meat, Poultry, Fish, Vegetables and Bread.

- 1 Press the Jet Defrost Menu button.
- 2 Press the Plus/Minus buttons to set the food type (see the below table) and press the OK button to confirm.
- 3 Press Plus/Minus buttons to set the food weight.
- 4 Press the OK/Jet Start button. The defrosting cycle will start. The duration of the function will be automatically calculated on the basis of the selected food and weight.

In order to achieve the best possible results the product will ask you to turn/stir the food when needed. See "Add / Stir/ Turn food" chapter on page 10.

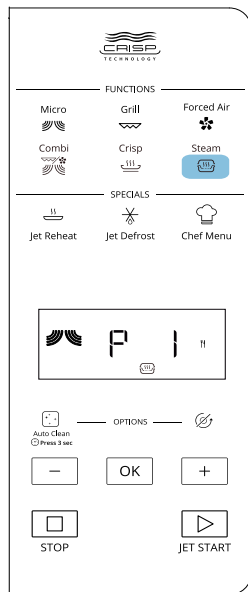
FOOD TYPE	WEIGHT	SUGGESTED USE
<b>P1</b>  Minced meat	100g - 2000g	Minced meat, cutlets, steaks or roasts. After cooking, allow food to rest for at least 5 minutes for better results.
<b>P2</b>  Poultry	100g - 2500g	Whole chicken, pieces or fillets. After cooking, allow food to rest for 5-10 minutes for better results.
<b>P3</b>  Fish	100g - 1500g	Whole, steaks or fillets. When finish cooking, allow food to rest for 5 minutes for better results.
<b>P4</b>  Vegetables	100g - 1500g	Larger, medium and small cut vegetables. Before serving, allow food to rest for 3-5 minutes for better results.
<b>P5</b>  Bread (standard)	100g - 550g	Frozen rolls, baguettes & croissants. Allow food to rest for 5 minutes for better results.
<b>P6</b>  Bread Defrost* (using Crisp Plate)	50g- 500g	The exclusive Whirlpool function to defrost frozen bread. Combining both Defrost and Crisp technologies, your bread will taste and feel as if it were freshly baked. Use this function to quickly defrost and heat frozen rolls, baguettes & croissants. Place the empty Crisp Plate on the Glass Turntable, close the door, then select the Bread Defrost program, set the bread weight and press the OK button. The display will show "PRE HEAT" and the oven will use Microwaves and Grill in order to preheat the Crisp Plate. When the temperature will be reached, a message ("ADD") will inform you that you can add your bread. Place your bread on the Crisp Plate, close the door and press the Jet Start button. The function will start, turn food when oven prompts.

### Tips and suggestions:

- Arrange the thicker, denser food to the center of the plate and the thinner or less dense food the outside of the plate. Place thin slices of meat on top of each other or interlace them.
- **For food not listed in this table and if the weight is less or more than recommended weight, you should choose manual function with lower microwave power (like microwave 160W).**
- Due to food variability, the cooking duration is set on an average shape, we always recommend to check the internal doneness of food and in case prolong the cooking time to achieve proper doneness.
- Waiting 1-2 minutes before serving the reheated food will improve the results, especially for frozen food.
- Plastic foil should be scored or pricked with a fork, to relieve the pressure and to prevent bursting, as steam builds-up during cooking.
- Place food onto a microwave safe and heatproof dinner plate or dish.



# STEAM MENU



This function allows you to obtain healthy and natural tasting dishes by cooking with steam. Use this function to steam cook food such as pasta, rice, vegetables and fish.

The provided steamer accessory must always be used with this function. You will be asked to set the boiling time for the rice and pasta according to your food package recommendation.

## To cook pasta (P1) or rice (P2):

Dedicated Accessory: Lid Bowl ~~Grid~~ Steamer without the grid

Food	Portions	Amount	Level
Pasta		70G	L1
		140G	L2
		210G	L3
Rice		100G	L1
		200G	L2
		300G	L3
		400G	L4

Follow the process below (Example for pasta):

A) Weigh the pasta	B) Put pasta in the Bowl, add salt	C) Pour water up to level indicated	D) Cover with Lid and insert in the oven
Always follow Portions' quantity as in the table above.	Please use water at room temperature.		

Set the function on the control panel:

- 1 Press the Steam menu button.
- 2 Press Plus/Minus buttons to set the food type (see the table below) and press the OK button to confirm.
- 3 Press Plus/Minus buttons to set the level (according to the portions table above).
- 4 Press the OK/Jet Start button. The function will start.

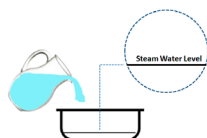
FOOD TYPE		HINT
P1		Pasta
P2		Rice

## To cook vegetables or fish (P3-P8):

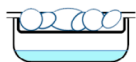
Dedicated  
Accessory:



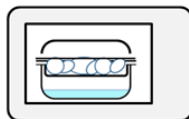
Steamer



A: Pour water up to the steam water level marked on the bowl.



B: Insert the grid and put the food in.



C: Cover with lid and insert in the oven.

D: Set the function on the control panel:

- 1 Press the Steam button.
- 2 Press Plus/Minus buttons to set the food type (see the table below) and press the OK button to confirm.
- 3 Press Plus/Minus buttons to set the food weight (min: 150 - max: 500g).
- 4 Press the OK/Jet Start button. The function will start.

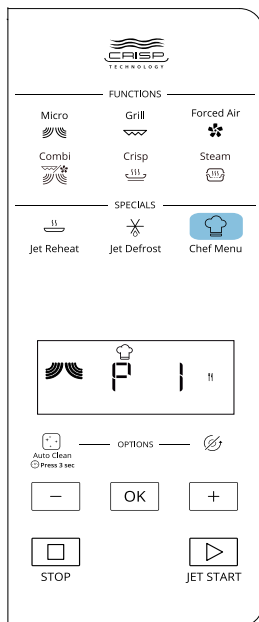
	FOOD TYPE	WEIGHT	HINT
P3	Potatoes / Root vegetables	150g - 500g	Use even sizes. Cut the vegetables into even pieces. Add 100ml water at the steamer bottom.
P4	Soft Vegetables	150g - 500g	
P5	Frozen vegetables	150g - 500g	Add 100ml water at the steamer bottom.
P6	Fish fillets	150g - 500g	Distribute fillets evenly on the steam grid. Interlace thin parts. Add 100ml water at the steamer bottom. Allow to stand for 1 - 2 minutes, after cooking.
P7	Chicken fillets	150g - 500g	Add 100ml water at the steamer bottom.
P8	Fruit	150g - 500g	Add 100ml water at the steamer bottom.

Tips and suggestions:

- Please use water at room temperature.
- The steamer is designed to be used with microwaves only!
- Never use the steamer with any other function at all. Using the steamer in any other function may cause damage to the accessory.
- Always place the steamer on the Glass Turntable.
- Due to food variability, the cooking duration is set on an average shape, we always recommend to check the internal doneness of food and in case prolong the cooking time to achieve proper doneness.



## CHEF MENU



A selection of automatic recipes with pre-set cooking parameters values to offer optimal cooking results.









- 1 Press the Chef Menu button.
- 2 Press and hold Plus/Minus buttons to select the food type (see the below table).
- 3 Press the OK button to confirm.
- 4 Depending on the food class, the display could ask you to set the Weight. Use the Plus/Minus buttons to set the asked values.
- 5 Press the OK/Jet Start button. The function will start.

The duration of the function will be automatically calculated on the basis of the selected food and weight.





### Tips and suggestions:

- For large amounts/pieces of food like roasts and oven baked fish a standing time of 8 - 10 minutes is recommended.
- For food like vegetables, hot dogs and steamed fish recommended standing time is 2 - 3 minutes.
- For details requested to add/stir/turn food, see table in page 10.

RECIPE	INITIAL STATE	CRISP FRY RECIPES	WEIGHT AMOUNT	DURATION	PREPARATION
1  Popcorn	Room temperature		100g	3Min.	Place bag on turntable. Only pop one bag at a time.
2  Rice Mixed	Frozen		300-650g	6-11Min.	Remove the food package, put food onto microwave safe dish, stir food when oven prompts.
3  Pasta Mixed	Frozen		250-550g	5-10Min.	Remove the food outside package, Put food onto microwave safe dish, stir food when oven prompts
4  Mixed Vegetables	Frozen		150-600g	4-12Min.	Put food onto microwave safe dish, Add 2 tablespoons water to food. Stir food when oven prompts.
5  Frozen Lasagna	Frozen		300-600g	26-40Min.	Remove any aluminum foil, put food onto microwave and oven safe dish on the low rack.
6  Frozen Pizza	Frozen		250-750g	6-11Min.	Remove package, put food onto Crisp Plate.

RECIPE	INITIAL STATE	CRISP FRY RECIPES	WEIGHT AMOUNT	DURATION	PREPARATION
 7 Quiche	Room temperature		950g	18Min.	Prepare the ready made pastry 370g. Line the Crisp Plate with the pastry. Prick it. Put into oven and prebake. Prepare the stuffing: 4 eggs ,150ml crème fraiche, 100g diced bacon, 130g (3½dl) grated cheese (Gruyere or similar) , Black pepper and ground nutmeg for season, mix them. When oven prompts, add the stuffing, Place back into the oven and continue the cooking.
 8 Cordon Bleu/ Chicken Cutlets	Frozen		100-400g /100g	6-11Min.	Lightly grease the Crisp Plate. Add food when the Crisp Plate is preheated. Turn food when oven prompts.
 9 French Fries	Frozen	√	200-400g /50g	9-11Min.	Not for the Frozen french fries with skin. Add food to Crisp Plate without oil. Put the Crisp Plate on the high rack. Stir center food to side when oven prompts.
 10 Chicken Nug- gets	Frozen	√	200-500g /50g	8-11Min.	Add food to Crisp Plate without oil. Put Crisp Plate on the high rack. Turn when oven prompts.
 11 Breaded Fish	Frozen	√	250-500g /50g	8-11.in.	Add food to Crisp Plate without oil. Turn when oven prompts.
 12 Potato Wedge	Room temperature	√	300-550g /50g	12-20Min.	Peel and cut potatoes. Season and lightly oil the Crisp Plate + drizzle oil on top. Stir when oven prompts.
 13 Chicken Wings	Frozen	√	200-600g /50g	9-19min.	Add food to Crisp Plate without oil. Put Crisp Plate on the high rack. Turn when oven prompts.
 14 Sponge Cake (Light)	Room temperature		400g	23Min.	Whisk the two eggs and 125g sugar with an electric mixer for 2-3 minutes. Melt 37g margarine and stir into the egg-sugar mixture. Mix 125g flour with 7,5g baking power and gradually add it together with 75g of water. Place a round baking paper on the bottom of a microwave and oven-safe dish and pour in the batter. When oven pre-heating is complete, insert the dish in the microwave using the low rack.



RECIPE	INITIAL STATE	CRISP FRY RECIPES	WEIGHT AMOUNT	DURATION	PREPARATION
 15 Fresh Pizza	Room temperature		700g	21min	Measure 37°C 150g water directly into the mixing bowl and dissolve 15g yeast into the water. Measure 2ml salt and 2tbs oil and weigh 225g flour and add to the water. Knead well until a dough is formed (takes about 5 minutes). Cover with a towel and let rise for 30 minutes at room temperature. Knead the dough until it is set. Roll out the dough with the baking roll, put it on the lightly greased Crisp Plate and prick with fork. Spread evenly out 10ml tomato sauce on dough, then sprinkle with 60g ham and 125g cheese (and oregano) on top. When oven pre-heating is complete, insert the Crisp Plate in the microwave using the low rack.
 16 Muffins	Room temperature		350g	23min	Beat together 170g margarine and 170g sugar in an electric mixer, until it becomes soft and pale in color. Beat in 3 eggs, one at a time. Gently fold in the 225g sifted flour mixed with 7g baking powder and 0.25g salt. Weigh 28g of the mixture into paper moulds and place 11-13 pcs evenly on the Crisp Plate. When oven pre-heating is complete, insert the Crisp Plate in the microwave using the low rack.
 17 Biscuits	Room temperature		180g	14min	Stir cookie mix, 80g butter and 1 extra large egg in a large bowl with a wooden spoon until just combined. Use hands to fully mix to form a soft dough. Measure tablespoons of cookies dough and roll into balls (20g for each). Place onto the Crisp Plate, spacing them 5cm apart. When oven pre-heating is complete, insert the Crisp Plate in the microwave using the low rack.
 18 Meringues	Room temperature		100g	60min	Whisk 2 eggwhites and 80g sugar. Season with vanilla and almond essence. Shape into 10-12 pieces on the Crisp Plate. When oven pre-heating is complete, insert the Crisp Plate in the microwave using the low rack.



## STOP TURNTABLE

To get the best possible results with this particular microwave, the Glass Turntable has to rotate while cooking. However, in case you need to use very large dishes that could not turn freely in the oven, it is possible to stop the rotation of the Glass Turntable using the Stop Turntable function,

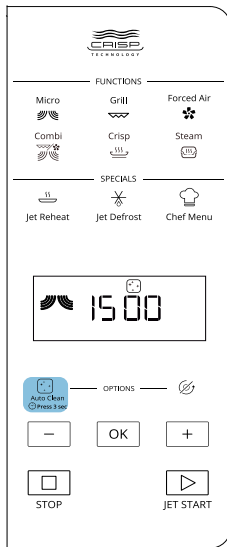
This function works only with the following cooking functions:

- Forced Air
- Combi Grill (Microwave + Grill)
- Combi Air (Microwave + Forced Air)



## AUTO CLEAN

This automatic cleaning cycle will help you to clean the microwave oven cavity and to remove unpleasant odors.



BEFORE STARTING THE CYCLE:

- 1 Put 235ml water into a container (see our recommendations in the below section "Tips and suggestions").

- 2 Place the container directly on the middle of Glass Turntable.

TO START THE CYCLE:

- 3 Press the Auto Clean button, the cleaning cycle duration will be visible on the display.

- 4 Press the OK/Jet Start button to start the function.

WHEN THE CYCLE IS FINISHED, a beep will signal once every 10 seconds for 10 minutes when the cleaning cycle is finished:

- 5 Press the Stop button or open the door to cancel the signal.

- 6 Remove the container.

- 7 Use a soft cloth or a paper towel with mild detergent to clean the interior surfaces.

### Tips and suggestions:

- For a better cleaning result, **it is recommended to use a container with a diameter of 17- 20cm, and a height that is lower than 6.5cm.**
- It is recommended to use a container of light plastic material that is suitable for the microwave.
- As the container will be hot after the cleaning cycle is complete, it is recommended to use a heat resistant glove when removing the container from the microwave.
- For a better cleaning effect and removal of unpleasant odors, add some lemon juice to the water.
- The Grill element does not need cleaning since the intense heat will burn off any splashes, but the ceiling beneath it may need regular cleaning. This should be done with a soft and damp cloth with mild detergent.
- If the Grill is not used regularly, it should be run for 10 minutes a month to burn off any splashes, in order to reduce the risk of fire.

## ENVIRONMENTAL HINTS

The packing box may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.

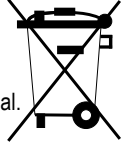
This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Before scrapping, cut off the mains cord so that the appliance cannot be connected to the mains.



## In accordance with IEC 60705, Edition 4, 2010-04.

The International Electrotechnical Commission has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

TEST	AMOUNT	APPROX. TIME	POWER LEVEL	CONTAINER
12.3.1 (Egg custard)	1000 g	12min	800W	Pyrex 3.227
12.3.2 (Sponge cake)	475 g	7min	800W	Pyrex 3.827
12.3.3 (meat loaf)	900 g	14-15min	800W	Pyrex 3.838
12.3.4 (Potato gratin)	1100 g	18-20min	Grill+650W MW	Pyrex 3.827
12.3.5 (Cake)	700 g	55min	FC180+90W MW	Pyrex 3.827
12.3.6 (Whole Chicken)	1000 g	60min	FC200C+350W MW	low rack
13.3 (Manual defrost)	500 g	13.5-14.5min	160W	3mm plastic plate

### TECHNICAL SPECIFICATION

Data Description	MWCF25
Supply Voltage	240V~50 Hz
Rated Input Power	1900W
Outer dimensions (HxWxD)	301 x 520 x 494
Inner dimensions (HxWxD)	222 x 336 x 331

